



THINK FOOD

School Nutrition Programs

December 2009



USDA FOOD UPDATES

The USDA bonus dried cherries were pulled from shipment 3 because of a concern about the quality of the product.

After contacting the company and the Agricultural Marketing Service the USDA has concluded that the product does meet the USDA specifications.

A package of the dried cherries was also sent to the Mountain Plains Food Distribution Regional Office where they were sampled and tested. Their conclusion was that though the dried cherries might not be suitable for serving separately on your salad bar they are suitable for use in baking. Also, they improve if they are taken out of the package and allowed to air prior to serving.

After sampling the cherries the ABC Committee members agreed the product is usable and they would use them in their lunch programs.

The bonus cherries are available for any school that would like to use them. To place an order send an e-mail with your request to juwilson@mt.gov.

SHIPPING SCHEDULE CHANGES



The USDA diced chicken delivery has been changed from October to January. It has been moved from shipment 6 to shipment 8 and the turkey brst deli meat that was to be shipped on shipment 8 will replace it.



USDA FOODS ORDER DEADLINE NEARING

The deadline for placing orders for your 2010-11 USDA Foods is **November 20, 2009**. The order form can be found at www.opi.mt.gov/schoolfood/foodDistNEW.html.

New this year is the "Processing" Food Group that will allow you to order bulk products that will be shipped to a processor for you. You will order the products you use

from your vendor and have them delivered to your school during the 2010-11 school year. Your vendor will bill you for the products that you ordered when they are delivered to you.



ADDITIONAL USDA FOODS

Enclosed is a list of available USDA Foods. If you want to order additional foods send an e-mail to juwilson@mt.gov with the number of cases you can use.

Not all items on the list have been delivered to our warehouse yet so they will be shipped on the shipments as scheduled.

ENTITLEMENT UPDATE

The Average Daily Meals (ADM) has been updated for the 2008-09 school year. The updated entitlement found on the OPI Food Distribution Web site will reflect this update.



FRESH PRODUCT SAFETY FOR SCHOOLS

It's important to handle fresh produce safely to reduce the risks of food-borne illness.

The following tips from the School Programs' USDA Foods Update newsletter will help minimize the

chance of cross-contamination of produce in your programs.



When produce arrives check for freshness by randomly examining the entire contents of a box rather than just the top items. If a product does not meet your standards for freshness, refuse to accept it. Do not accept produce that is bruised or damaged. Use a food thermometer to ensure the temperature of fresh cut produce is 41° or lower upon delivery. Accept only items that have been kept at cool temperatures.

Wash all fruits and vegetables thoroughly with cold running water, never standing water, before serving. Scrub firm produce, such as melons and cucumbers with a clean produce brush. Produce that is labeled pre-washed can be used without further washing.



Wash hands thoroughly with soap and warm running water before and after handling fresh produce. Wash, rinse, sanitize, and air dry all food-contact surfaces, equipment, and utensils before and after use.

Store fresh produce separate from other refrigerated foods. Cover and store washed, cut, produce above unwashed, uncut fresh produce. Store all produce off the floor.

Practice First-In, First-Out inventory management method by marking each item with the date it was received.



Discard wilted or discolored product immediately.

Always store cut fruits and vegetables in the refrigerator.

For more information and resources regarding Fresh Fruit and Vegetable Program safety visit <http://www.commodityfoods.usda.gov>.

USDA BONUS WALNUTS DELAYED

The USDA Walnuts have not arrived. The planned delivery is late November. They will be shipped on a later shipment.

MORE HEALTHIERUS SCHOOL CHALLENGE WINNERS!



Box Elder Elementary School and Whittier Elementary School (Bozeman) celebrated their Gold

level HealthierUS School Challenge awards in October.

Box Elder received a Silver award in 2006 and is the first Native American School in the nation to receive a Gold level award.

Congratulations to both Box Elder Elementary and Whittier Elementary (Bozeman) for enhancing their students' health and their academic performance.

If you are interested in how your school can participate in the U.S. Department of Agriculture's (USDA) HealthierUS School Challenge Program, or the Healthier Montana Menu Challenge, contact Molly Stenberg with the Montana Team Nutrition Program by telephone, (406) 994-7217, or e-mail, stenberg@montana.edu.



**See other side for available
USDA Foods list.**

USDA FOOD	VALUE PER CASE	CASES AVAILABLE
Apple Slices	\$26.79	435
Applesauce	\$20.53	835
Apricots	\$24.35	286
Kidney Beans Red	\$17.66	361
Green Beans	\$19.42	267
Refried Beans	\$22.13	54
Blackberries Frz	\$22.08	99
Blueberries Wild	\$31.04	595
Carrots Frz	\$14.29	253
Cheese Slc	\$42.35	55
Cheese Cheddar Shrd	\$50.30	185
Cherries Dried	BONUS	923
Chix Brd 7 PC	\$54.14	206
Chix Fajita	\$55.14	94
Corn Frz	\$12.26	350
Corn Cnd	\$19.30	17
Flour Bread	\$10.64	210
Flour WW	\$9.58	316
Mixed Fruit	\$28.97	307
Mozzarella LMPS	\$47.37	485
Peach Cups	\$30.26	42
Peaches Slc	\$29.19	602
Peanut Butter	\$24.25	339
Pork Roast	\$43.43	94
Rice Brn	\$16.81	285
Rotini Whl Grn	\$10.16	258
Potato Rounds	\$13.11	208
Spaghetti Sauce	\$14.34	248
Spaghetti Whl Grn	\$8.70	1416
Strawberry Cups	\$34.56	48
Tomato Paste	\$30.21	426
Tomato Sauce	\$13.94	26
Turkey Hams	\$54.95	422
Turkey Roasts	\$47.63	46
Vegetable Oil	\$27.82	93
Walnuts	BONUS	944